

GRANARY SQUARE

BRASSERIE

GROUP DINING MENU

Salt-crusted sourdough bread
with salted butter
3.95

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.50

{ STARTERS }

Zucchini fritti
Crispy courgette fries with lemon,
chilli and mint yoghurt
5.75

Roasted Roma tomato soup
Pine nuts, soft vegan "cheese",
Provençale olives and basil
5.50

Asparagus with truffle hollandaise
Warm asparagus spears with truffle
hollandaise and baby watercress
8.25

Prawn cocktail
Classic prawn cocktail with baby gem,
avocado, cherry tomatoes and Marie Rose sauce
9.75

Crab and avocado tian
Picked white crab with soft herbs, watercress
and a Bloody Mary sauce
10.95

Duck liver parfait
Caramelised hazelnuts, truffle, tamarind glaze
with pear and ginger compote, toasted brioche
6.95

Buffalo mozzarella
Asparagus and edamame with roasted
pine nuts, pesto and baby basil
8.95

Crispy duck salad
Warm crispy duck with five spice dressing,
toasted cashews, watermelon, beansprouts,
sesame seeds, coriander and ginger
8.50

Belgian endive salad
Caramelised hazelnuts, grapes, soft coconut
"cheese", sumac and picked herbs
6.75

Marinated yellowfin tuna
Citrus ponzu dressing and wasabi mayonnaise
with chilli and coriander
9.95

{ MAINS }

Granary Square Brasserie shepherd's pie
Slow-braised lamb leg with beef and
Wookey Hole Cheddar potato mash
13.95

Roasted butternut
squash with grains
Buckwheat, chickpeas, pumpkin seeds,
sesame and pomegranate with Greek
feta-style "cheese", harissa sauce and
coriander dressing
12.75

Roast chicken
Roasted half chicken (off the bone) with truffle
mashed potato and a wild mushroom cream sauce
16.50

Granary Square Brasserie hamburger
Char-grilled in a potato bun with mayonnaise,
horseradish ketchup and thick cut chips
Add West Country Cheddar 1.50
14.25

Blackened cod fillet
Baked in a banana leaf with a soy and
sesame marinade, citrus-pickled
fennel, grilled broccoli, chilli
and yuzu mayonnaise
16.95

Crispy polenta cakes
Artichoke purée with roasted San Marzanino
tomatoes, Provençale olives and
Prosociano vegan "cheese"
13.50

Rib-eye on the bone 12oz/340g
21 day Himalayan Salt Wall dry-aged,
grass-fed, UK rib-eye steak
31.95

Roast salmon fillet
Sprouting broccoli, smoked almonds
and a herb sauce on the side
15.95

{ SIDES }

Baked sweet potato, harissa coconut
"yoghurt", mint and coriander dressing
3.75

Creamed spinach, toasted pine nuts
& grated Parmesan
3.95

Thick cut chips
3.75

Sprouting broccoli, lemon oil & sea salt
3.75

Peas, sugar snaps & baby shoots
3.25

Jasmine rice with toasted sesame
3.50

Green beans & roasted almonds
3.75

San Marzanino tomato & basil salad
with Pedro Ximénez dressing
3.95

Olive oil mashed potato
3.50

Herbed green salad
3.25

Truffle & Parmesan chips
4.50

{ DESSERTS }

Crème brûlée
Classic set vanilla custard with
a caramelised sugar crust
6.50

Rum baba
Plantation rum soaked sponge with
Chantilly cream and raspberries
8.25

Ice creams & sorbets
Selection of dairy ice creams
and fruit sorbets
5.25

Selection of three cheeses
Cashel Blue, Quicke's and Camembert
from Normandy with pear chutney,
caramelised pecans, olive croutons, rye crackers
9.95

Frozen mixed berries
Frozen mixed berries with yoghurt
sorbet and warm white
chocolate sauce
6.95

Chocolate bombe
Melting chocolate bombe with a vanilla
ice cream and honeycomb centre
with hot salted caramel sauce
8.50

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.